



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:

QUINTA DA SEQUEIRA RESERVA BRANCO 2011

Appellation:

Protected Designation of Origin Douro (DOC Douro)

Type:

Family-owned estate

Quantity produced:

1.500 bottles of 750 ml

Grape Varieties:

Rabigato, C3dega do Larinho, Gouveio e Malvasia Fina.

Winemaking:

Made from the oldest vines of the Quinta da Sequeira (over than 100 years old), the juice was fermented in Vosges new oak barrels at low temperature in order to enhance all the aroma and flavors of the grapes.

Ageing:

Matured for 6 months in Vosges new oak barrels

LABORATORIAL ANALYSIS:

Alcohol Content:

13,50 % vol. (20 °C)

pH:

3,07

Total Acidity:

6,74 g/dm³ (tartaric acid)

Residual Sugar:

10,80 g/dm³

TASTING NOTES:

Color:

Clear and citric colour

Aroma:

Intense and fresh fruity aroma, with wood notes.

Palate:

Clear fresh and soft, with perfect alcohol/acidity equilibrium, resulting in a very long and pleasant wine.

SERVING:

The ideal temperature for consumption is 9°C.

GASTRONOMY:

Roasted fish and shellfish

WINEMAKER:

Jos3 Concei3o